



Chewy Pizza Crust

Delight in a fresh from the oven pizza with your favorite toppings on a this traditional chewy, bready crust. Made with our [Bread Mix](#).

Yield: Two 10-12 inch crusts, or 3 to 4 smaller personal sized crusts

Ingredients

- 1 bag (3-1/2 cups) [Pamela's Gluten-Free Bread Mix](#)
- 2-1/4 tsp active dry yeast or 1 yeast packet 7g (enclosed in 19 oz mix)
- 1/4 cup oil
- 1-1/2 cups warm water
- Optional: Add 2 tsp Italian herbs
- Optional: Add 1/2 cup grated cheese to dough

Directions

Use a HEAVY DUTY STAND MIXER with whisk attachment. Combine dry mix, yeast, oil and water (eggs are not used) and mix on medium for 2 minutes. Pour 1/2 dough onto heavily greased or parchment covered baking sheet (for added texture, sprinkle surface with corn meal). To spread dough into crust shape, use oil on hands and dough to keep from sticking. Let rest one hour.

Preheat oven to 375°. Bake for 25-30 minutes on lower rack, then add sauce and toppings. Continue baking 10 minutes, until toppings are hot and melted. Dough will puff when baking. CRISPIER PIZZA: Bake at 375° for 20-25 minutes on parchment on preheated pizza stone in center of oven, add sauce and toppings, then continue baking until toppings are hot.

FREEZING: Partially bake crusts for 20 minutes, wrap after cooling, then freeze. Remove from freezer, add sauce & toppings, then bake in preheated 375° oven for 10-15 minutes.

Pizza Ideas:

#1. Ready-made pasta sauces make a quick pizza sauce and come in a variety of flavor combinations.

#2. Try adding seasonings or cheese to the dough for interesting flavors.

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